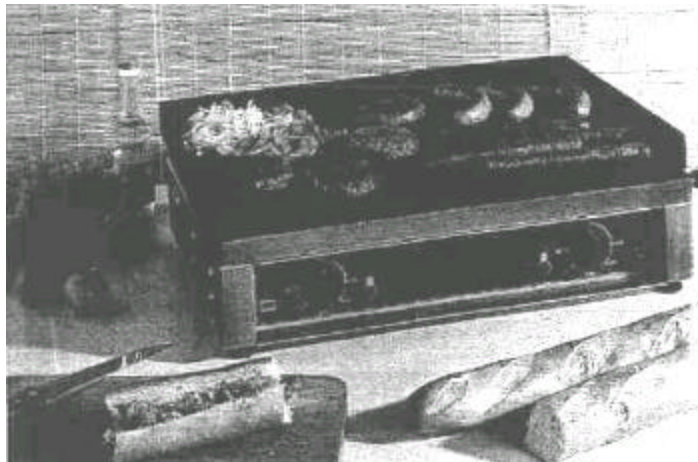




OPERATION MANUAL FOR **SODIR** GRIDDLES

MODEL PSE-400, PSE-600



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.
Tel: (401)273-3300 Fax: (401)273-3328 e-mail: equipex@compuserve.com



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To avoid electrical shock, do not immerse the power cord, plug or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is used or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before installing or removing parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after appliance malfunctions, or after damage of any kind. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter. Do not allow cord to touch hot surfaces.
10. Do not place on or near a burner, or in a heated oven.
11. Always attach plug to appliance before plugging cord into the wall outlet. To disconnect, turn all controls to "OFF" then remove plug from the wall outlet.
12. Do not use appliance other than for its intended use.
13. **SAVE THESE INSTRUCTIONS.**

INTRODUCTION

The **SODIR** Griddles - Models PSE-400 and PSE-600- are designed to offer quality cooking. These units are constructed of food service quality stainless steel and use fine grain cast iron cooking surface. The griddles are versatile in application and easy to operate. The heating elements are thermostatically controlled up to 570 P. Model PSE-600 has two independently controlled heating zones. The units come equipped with one (Model PSE-400) or two (Model PSE-600) **ON/OFF** switches, one (Model PSE-400) or two (Model PSE-600) sets of red and green indicator lights and a removable full-length front drip tray.

SPECIFICATIONS:

Model	Electrical	Plug Configuration
PSE-400/1	120V, 1PH, 1.75KW, 15A	NEMA-5-15P
PSE-400	208/240 V, 1PH, 2KW, 9/1 OA	NEMA-6-15P
PSE-600/1	120V, 1PH, 1.75-KW, 15-A	NEMA-S-15P
PSE-600	208/240 V. 1PH, 3.5KW, 15/17A	NEMA-6-20P

INSTALLATION

The **SODIR** griddles need to be connected to a grounded outlet of proper voltage (208/240 V or 120V) depending on the model. Make sure that the side ventilation panels are not blocked. Maintain at least 4" clearance at each side.

OPERATION

INITIAL SET-UP

The griddle is shipped with an application of machine oil on the cast iron plate. This oil will need to be removed prior to the seasoning process.

Before operating your **SODIR** griddle, we recommend that you season the surface of the grill plate with cooking oil or shortening. For seasoning, wipe cooking oil or shortening onto the grill plate using a clean, lint-free cloth, or coat the plate with cooking oil spray. Turn the griddle on with **ON/OF** switch(s) and set the thermostat(s) at 300-400 F. When

the temperature is reached (the red indicator light goes out), allow the griddle to season for 10-15 minutes and then let the griddle cool. Some smoke may appear during this process. Wipe off the excess oil using a clean, lint-free cloth. Repeat seasoning process at least one more time. Now, your griddle is ready for use.

PREHEATING

After the griddle has been properly seasoned, turn the griddle on using the **ON/OFF** switch(s) (the green light(s) will be lit) and turn the temperature control knob(s) to the desired temperature. The red light(s) will go on and stay on until the desired temperature is reached. The red light(s) will then go out. The preheat time will vary depending on the cooking temperature settings and the electrical specifications of your model. It will normally take 12-18 minutes for the griddle to reach cooking temperature.

COOKING

SODIR panini grills can be used for a wide variety of foods. Following are some suggested guidelines for foods frequently cooked on this grill. Cooking times will vary depending on the food products, temperature setting and desired results

ESTIMATED GRILLING CAPACITY (per hour, for preheated griddle)

Model	Burgers	Pancakes	Steaks	Eggs
PSE-400	210	170	75	285
PSE-600	320	240	115	435

Capacities may vary with actual sizes and brands of products

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

Allow the griddle to cool before cleaning. Using a scraper or a stiff wire brush, scrape the debris from the grill plate. To clean the griddle, scrape or brush toward you and use the removable drip tray for the debris. Use a cloth dampened slightly with a soap and water mixture to clean the stainless steel housing, and the drip tray. Clean the griddle

thoroughly at the end of each day. Failure to do so may cause hard to remove build up. In order to remove the build up off the grill plate, use industry standard food service grade degreasers or grease removers. We do not recommend using soap and water to clean the cast iron plate, however, if soap and water are used while cleaning the plate the griddle will need to be re-seasoned (see below):

DO NOT spray the unit with any cleaning liquid before unplugging it

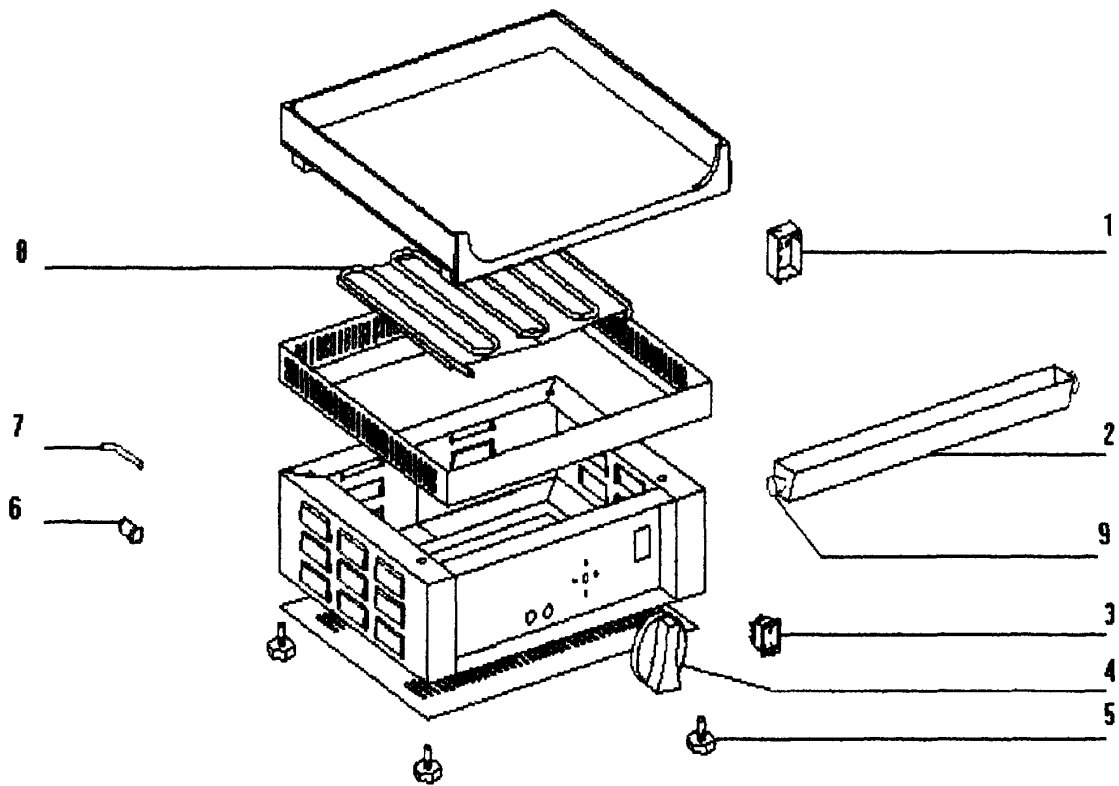
DO NOT allow water to drip into the housing around the electrical components

RESEASONING

It may be necessary to re-season the griddle after cleaning and extended use. In order to do so, clean the plate , of the griddle with a clean, lint-free cloth and scraper/wire brush. Apply cooking oil or shortening onto the plate with a lint-free doth or coat the plate with a cooking oil spray. Wipe off the excess oil spray with a dry, clean cloth. Turn the griddle (ON and set the thermostat to 350 – 400 F. Some smoking may occur during the re-seasoning process. When the griddle reaches the desired temperature (the red light will go out), turn the unit off and allow it to cool. Wipe off the excess oil from the surface of the plate. Repeat the re-seasoning process one more time. The griddle is now re-seasoned and ready to use.

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.

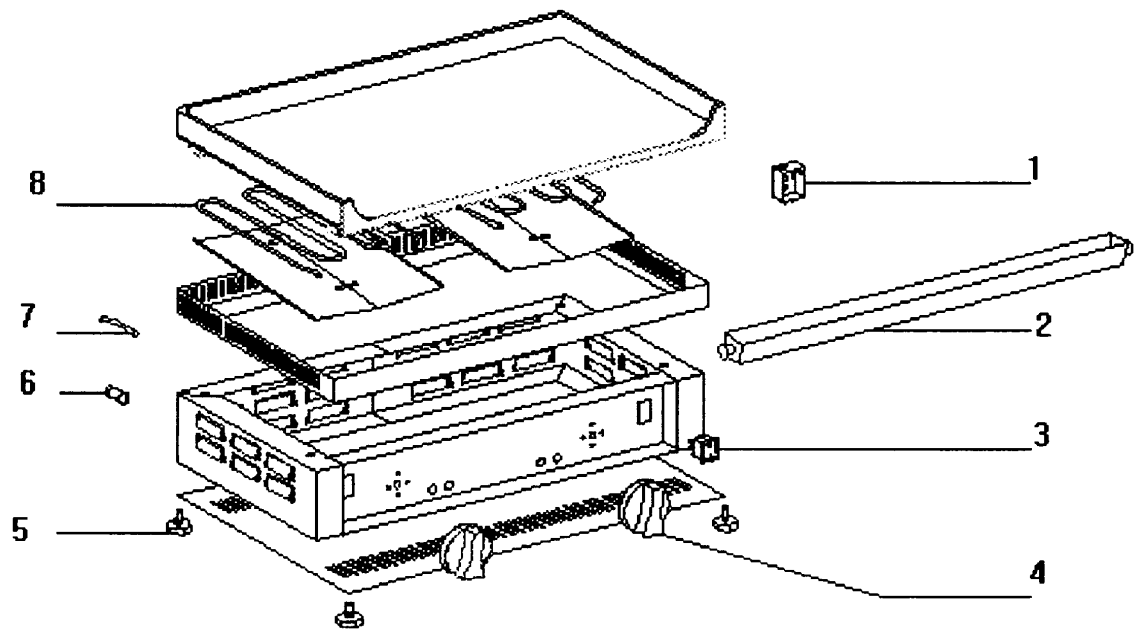
SODIR GRIDDLES



MODEL PSE-400

EQUIPEX, LTD.			25-Aug-00	SPGRID-400-02	
765 Westminster Street, Providence, RI 02903					
tel: (401) 273-3300 fax: (401)273-3328				Toll free: 1-800-649-7885	
SODIR Model PSE 400 Griddle (120V) / Model PSE 400 Griddle (208/240V)					
Drawing #	Part Number	Quantify	Description	Old Part Number	
1	A06003	1	Regulating Thermostat	n/a	
2	53004P110	1	Drip Tray	n/a	
3	A07030	1	Switch, On/Off	n/a	
4	A14078	1	Knob, Thermostat	n/a	
5	A13009	4	Foot	n/a	
6	A10010	1	Strain Relief Connector	n/a	
7	OEM0011	1	Power Cord, 120V (no plug)	n/a	
7	OEM0011	1	Power Cord, 220V (no plug)	n/a	
8	D02102-220	1	Heating Element, 220V	n/a	
8	D02102-120	2	Heating Element, 120V	n/a	
9	B02027	1	Cast Iron Plate	n/a	
	A16012	2	Terminal Block, 2 position	n/a	
	A08008	1	Red Pilot Light, 220V	n/a	
	A08002	1	Red Pilot Light, 120V	n/a	
	A08009	1	Green Pilot Light, 220V	n/a	
	A08007	1	Green Pilot Light, 120V	n/a	
	B0TPSE400	1	Bottom Cover	n/a	
	FRAPSE400	1	Middle Frame	n/a	
	PRPLPSE4002	1	220V Element Pressure Plate	n/a	
	PRPLPSE4001	2	120V Element Pressure Plate	n/a	
	A06039-120	1	High Limit Thermostat, 120V	n/a	
	A06039-220	1	High Limit Thermostat, 220V	n/a	

SODIR GRIDDLES



MODEL PSE-600

EQUIPEX, LTD.			25-Aug-00	SPGRID-600-02	
765 Westminster Street, Providence, RI 02903					
tel: (401)273-3300 fax: (401)273-3328				Toll free: 1-800-649-7885	
SODIR Model PSE600(120V)/PSE 600 (208/240V) Griddle					
Drawing #	Part Number	Quantity	Description	Old Part Number	
1	A06003	2	Regulating Thermostat	n/a	
2	49007P110	1	Drip Tray	n/a	
3	A07030	2	Switch, On/Off	n/a	
4	A14078	2	Knob, Thermostat	n/a	
5	A13009	4	Foot	n/a	
6	A10010	1	Strain Relief Connector	n/a	
7	OEM0011	1	Power Cord, 120V (no plug)	n/a	
7	OEM001	1	Power Cord, 220V (no plug)	n/a	
8	D02081	2	Heating Element, 220V	n/a	
8	D02102-120	2	Heating Element, 120V	n/a	
9	B02026	1	Cast Iron Plate	n/a	
	A16012	3	Terminal Block, 2 position	n/a	
	A16014	1	Terminal Block, 6 position	n/a	
	A08008	1	Red Pilot Light, 220V	n/a	
	A08002	1	Red Pilot Light, 120V	n/a	
	A08009	1	Green Pilot Light, 220V	n/a	
	A08007	1	Green Pilot Light, 120V	n/a	
	B0TPSE600	1	Bottom Cover	n/a	
	FRAPSE600	1	Middle Frame	n/a	
	PRPLPSE6002	2	220V Element Pressure Plate	n/a	
	PRPLPSE6001	2	120V Element Pressure Plate	n/a	
	A06039-120	2	High Limit Thermostat, 120V	n/a	
	A06039-220	2	High Limit Thermostat, 220V	n/a	

EQUIPeX LTD., Limited Warranty

Your new Equipex product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.
3. Materials or labor to renew or repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call the factory at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Equipex, Ltd., or any of its affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses or expenses in connection with or by reason of or the inability to use the machine for any purpose.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LTD.

*Please call **EQUIPEX** for service at 1-800-649-7885*

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